

2105 Data Collection – Wake County

Facility ID# _____

Sample # _____

QA _____

**FDA
Foodborne Illness Risk Factor Study
Data Collection Form**

Date: _____ Time In: _____ Time Out: _____ Inspector: _____

Establishment: _____ Manager: _____

Physical Address: _____

City: _____ State: NC Zip: _____ County: Wake Facility Type: _____

STATUS OF OBSERVATIONS:

- IN=** Item found in compliance (**IN** Compliance marking must be based on actual observations)
- OUT=** Item found out of compliance (**OUT** of Compliance marking must be based on actual observations)
- NO=** Not observable (**NO** marking is made when the data item is part of the establishment’s operation or procedures, OR is seasonal and is not occurring at the time of the inspection).
- NA=** Not applicable (**NA** marking is made when the data item is NOT part of the establishment’s operation or procedures)

IN OUT *Certified Food Protection Manager Present*****

CDC RISK FACTORS

***CDC RISK FACTOR – FOODS FROM UNSAFE SOURCE**

FOOD SOURCE

STATUS 1. Approved Source

- IN OUT** A. All food from Regulated Food Processing Plants/ No home prepared/canned foods
- IN OUT NA** B. All Shellfish from NSSP listed sources. No recreationally caught shellfish received or sold
- IN OUT NA NO** C. Game, wild mushrooms harvested with approval of Regulatory Authority

STATUS 2. Receiving / Sound Condition

- IN OUT** A. Food received at proper temperatures/ protected from contamination during transportation and receiving/food is safe, unadulterated

STATUS 3. Records

- IN OUT NA NO** A. Shellstock tags/labels retained for 90 days from the date the container is emptied
- IN OUT NA NO** B. As required, written documentation of parasite destruction maintained for 90 days for Fish products
- IN OUT NA** C. CCP monitoring records maintained in accordance with HACCP plan when required

Notes: _____

Make a note if ROP for less than 48 hours, in which case HACCP plan is not required; mark NA

CDC RISK FACTORS

***CDC RISK FACTOR – INADEQUATE COOK**

PATHOGEN DESTRUCTION

STATUS 4. Proper Cooking Temperature Per Potentially Hazardous Food (TCS)

(NOTE: Cooking temperatures must be taken to make a determination of compliance or non-compliance. Do not rely upon discussions with managers or cooks to make a determination of compliance or non-compliance. If one food item is found out of temperature, that TCS category must be marked as **OUT** of compliance.)

- IN OUT NA NO A. Raw shell eggs broken for immediate service cooked to 145°F. (63°C.) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155°F. (68°C.) for 15 seconds
- IN OUT NA NO B. Comminuted Fish, Meats, Game animals cooked to 155°F. (68°C.) for 15 seconds
- IN OUT NA NO C. Roasts, including formed meat roasts, are cooked to 130°F. (54°C.) for 112 minutes or as Chart specified and according to oven parameters per Chart **(NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham.)**
- IN OUT NA NO D. Poultry; stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry or ratites cooked to 165°F. (74°C.) for 15 seconds
- IN OUT NA NO E. Wild game animals cooked to 165°F. (74°C.) for 15 seconds
- IN OUT NA NO F. Raw animal foods cooked in microwave are rotated, stirred, covered, and heated to 165°F. (74°C.). Food is allowed to stand covered for 2 minutes after cooking.
- IN OUT NA NO G. Ratites, injected meats are cooked to 155°F. (68°C) for 15 seconds. Specify product and temperature in the space Below
- IN OUT NA NO H. All other TCS cooked to 145°F. (63°C.) for 15 seconds **(including pork and fish)**

Notes: _____

STATUS 5. Rapid Reheating For Hot Holding

- IN OUT NA NO A. TCS that is cooked and cooled on premises is rapidly reheated to 165°F. (74°C.) for 15 seconds for **hot holding**
- IN OUT NA NO B. Food reheated in a microwave is heated to 165°F. (74°C.) or higher for **hot holding**
- IN OUT NA NO C. Commercially processed ready to eat food, reheated to 135°F. (60°C.) or above **for hot holding**
- IN OUT NA NO D. Remaining unsliced portions of meat roasts are reheated for hot holding using minimum oven parameters

Notes: _____

****CDC RISK FACTOR – IMPROPER HOLD****

LIMITATION OF GROWTH OF ORGANISMS OF PUBLIC HEALTH CONCERN

STATUS 6. Proper Cooling Procedure

(NOTE: Record any temperature above 41°F. (5°C) on blank lines. Production documents as well as statements from managers, person-in-charge (PIC), and employees, regarding the time the cooling process was initiated, may be used to supplement actual observations.)

- IN OUT NA NO A. Cooked TCS is cooled from 135°F. (60°C.) to 70°F. (21°C.) within 2 hours **and** from 135°F. (60°C.) to 41°F. (5°C.) or below within 6 hours
- IN OUT NA NO B. TCS (prepared from ingredients at ambient temperature) is cooled to 41°F. (5°C.) or below within 4 hours
- IN OUT NA NO C. Foods received at a temperature according to Law are cooled to 41°F. (5°C.) within 4 hours (milk, shellfish, eggs)

Notes: _____

STATUS 7. Cold Hold (41°F. (5°C.))

*(NOTE: For the purposes of this Baseline, 41° F. (5°C) or below will be used as the criteria for assessing **all** TCS that are maintained/held cold.) If one product is found out of temperature the item is marked **OUT** of compliance.*

- IN OUT A. TCS is maintained at 41°F. (5°C.) or below, except during preparation, cooking, cooling or when time is used as a public health control. **(Record products and temperatures in the space below).**

Notes: _____

STATUS 8. Hot Hold (135° F. (60°C.))

IN OUT NA NO A. TCS is maintained at 135°F. (60°C.) or above, except during preparation, cooking, or cooling or when time is used as a public health control.

IN OUT NA NO B. Roasts are held at a temperature of 130°F. (54°C.) or above

Notes: _____

STATUS 9. Time as Public Health Control (TPHC)/Date Marking

IN OUT NA NO A. Ready-to-eat TCS held for more than 24 hours is date marked as required (**prepared on-site**)

IN OUT NA NO B. Discard RTE TCS and/or opened commercial container exceeding 7 days at ≤ 41°F. (5°C.)

IN OUT NA NO C. Opened **Commercial** container of prepared ready-to-eat TCS is date marked as required

IN OUT NA NO D. When time only is used as a public health control, food is cooked and served within 4 hours as required

Notes: _____

****CDC RISK FACTOR – CONTAMINATED EQUIPMENT****
PROTECTION FROM CONTAMINATION

STATUS 10. Separation / Segregation / Protection

IN OUT NA NO A. Food is protected from cross contamination by separating raw animal foods from raw ready-to-eat food and by separating raw animal foods from cooked ready-to-eat food (**Raw from RTE**)

IN OUT NA NO B. Raw animal foods are separated from each other during storage, preparation, holding, and display (**Raw from Raw**)

IN OUT C. Food is protected from environmental contamination – critical items

IN OUT D. After being served or sold to a consumer, food is not re-served

Notes: _____

STATUS 11. Food-Contact Surfaces

*(NOTE: This item will require some judgment to be used when marking this item **IN** or **OUT** of compliance. This item should be marked **OUT** of compliance if observations are made that supports a pattern of non-compliance with this item. One dirty utensil, food contact surface or one sanitizer container without sanitizer would not necessarily support an **OUT** of compliance mark. You must provide notes concerning an **OUT** of compliance mark on this item).*

IN OUT A. Food-contact surfaces and utensils are clean to sight and touch and sanitized before use (Including frequency of cleaning/sanitizing).

Notes: _____

****CDC RISK FACTOR – POOR PERSONAL HYGIENE****
PERSONNEL

STATUS 12. Proper, Adequate Handwashing

IN OUT NO A. Hands are clean and properly washed when and as required (2009 FDA Code)

IN OUT NO B. Hands are clean and properly washed when and as required (2013 FDA Code)

Notes: _____

STATUS 13. Good Hygienic Practices

IN OUT NO A. Food Employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served / do not handle or care for animals present. Food employees experiencing

persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service or single-use articles

Notes: _____

STATUS **14. Prevention of Contamination From Hands**

IN OUT NA NO A. Employees do not contact exposed, ready-to-eat food with their bare hands. (2009 FDA Code: RTE foods contacted with bare hands must reach 165°F)

IN OUT NA NO B. Employees do not contact exposed, ready-to-eat food with their bare hands. (2013 FDA Code: RTE foods contacted with bare hands must reach 145°F)

Notes: _____

STATUS **15. Handwash Facilities**

IN OUT A. Handwash facilities conveniently located and accessible for employees

IN OUT B. Handwash facilities supplied with hand cleanser / sanitary towels / hand drying devices

Notes: _____

****CDC RISK FACTOR – OTHER****
FOREIGN SUBSTANCES

STATUS **16. Chemicals**

IN OUT NA A. If used, only approved food or color additives. Sulfites are not applied to fresh fruits & vegetables intended for raw consumption

IN OUT B. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored and used

IN OUT NA* C. Poisonous or toxic materials held for retail sale are properly stored (***PRODUCE ONLY**)

Notes: _____

SUPPLEMENTAL ITEMS

STATUS 17 **Employee Health Policy**

IN OUT A. Facility has a **policy** that is consistent with 2-201 of the Food Code for excluding and restricting employees on the basis of their health and activities as they relate to diseases that are transmissible through food. **Policy** includes employee’s responsibility to notify management of symptoms and illnesses identified in the **2009** Food Code.

IN OUT B. Facility has a **policy** that is consistent with 2-201 of the Food Code for excluding and restricting employees on the basis of their health and activities as they relate to diseases that are transmissible through food. **Policy** includes employee’s responsibility to notify management of symptoms and illnesses identified in the **2013** Food Code.

Notes: _____

STATUS 18 **Food & food preparation for highly susceptible populations**

(NOTE: These items pertain specifically to those facilities that serve Highly Susceptible Populations as defined in the Food Code. Establishments would include such facility types as Hospitals, Nursing Homes and Elementary Schools.)

IN OUT NA A. Prepackaged juice/beverage containing juice with a warning label (21 CFR, Section 101.17(g)) not served.

IN OUT NA B. Pasteurized eggs or egg products substitutes for raw shell eggs in preparation of foods that are cooked to minimum required temperatures, (specified in Section 4.0 of this Baseline Form), unless cooked to order & immediately served; broken immediately before baking and thoroughly cooked: or included as an ingredient for a recipe supported by a HACCP plan that controls Salmonella Enteritidis.

IN OUT NA C. Raw or partially cooked animal food and raw seed sprouts not served.

Notes: _____

